

## Tasting Menus

Each service we create our special tasting menus, featuring the best and freshest of produce sourced from our favourite local suppliers.

Available as either 5 or 7 courses, chosen by our kitchen and based on, but not limited to our current menus, they are a dining experience to savour.

We are more than happy to cater for special dietary requirements and can additionally offer full vegetarian or vegan tasting menu.

***5 course tasting: £50 ~ 7 course tasting: £65***

We recommend your entire table selects the tasting menu for continuity.

## Wine Pairings

Your experience can be further enhanced by enjoying a tasting size glass of wine carefully selected to go with each course.

***5 course pairing: £30 ~ 7 course pairing: £42***

***5 course 'Cru' pairing: £40 ~ 7 course 'Cru' pairing: £55***

## Starters

<b>Bangor Bay Crab</b>	<b>£ 9.00</b>
Charred watermelon, watercress & buttermilk	
<b>Lough Neagh Eel</b>	<b>£ 9.50</b>
Cucumber, Granny Smith & crisp chicken skin	
<b>Craigantlet Pigeon</b>	<b>£ 9.00</b>
Date, apple & Gubbeen chorizo	
<b>Kabocha Squash (V)</b>	<b>£ 8.00</b>
Confit squash, St Tola goats' cheese, black olive & hazelnut	

*Our kitchen uses many ingredients, some of which you may be allergic to. We are more than happy to discuss your menu and, where possible, offer dishes that are free from your particular allergen (though there may be traces in the kitchen). Please talk to your waiter when ordering. NOTE: descriptions of dishes DO NOT include all ingredients.*

## Main Courses

<b>Stone Bass</b> Romesco, cauliflower & squid	<b>£23.00</b>
<b>Skeaghanore Duck</b> Seared foie gras, turnip & pistachio	<b>£26.00</b>
<b>Portavo Estate Venison</b> Braised chicory, quince & celeriac	<b>£25.00</b>
<b>Gnocchi (V)</b> Truffled potato gnocchi, Jerusalem artichoke & confit shallot	<b>£18.00</b>

## Desserts

<b>New Season Rhubarb</b> Yorkshire rhubarb, white chocolate & ginger	<b>£ 8.00</b>
<b>Peanut Butter</b> Peanut butter mousse, banana & salted caramel	<b>£ 7.50</b>
<b>Pineapple</b> Salt baked, rum and raisin parfait, Velvet Falernum gel & coconut	<b>£ 7.50</b>
<b>Selection of Irish Cheese</b> Hand rolled crackers, chutneys & grapes	<b>£ 9.00</b>

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